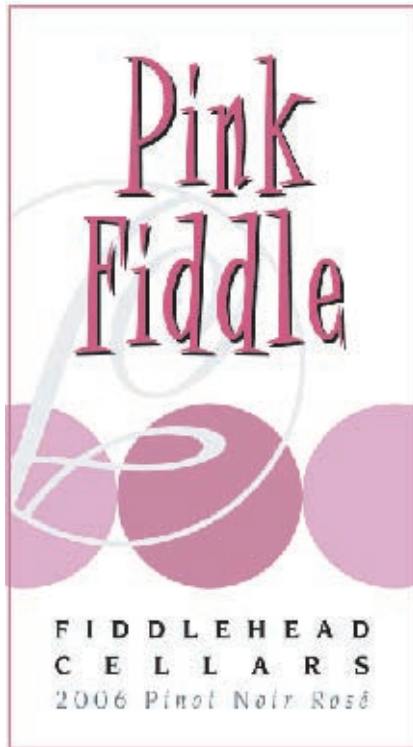


# Pink Fiddle

2006 PINOT NOIR ROSÉ



## KATHY'S CORNER

*You know that I'm not one to necessarily stand still or follow status quo for very long, so with the 2006 vintage we played around a bit with Pink Fiddle. This vintage features a little bit of Fiddlestix Vineyard and a little bit of Alloro Vineyard - one of my very favorites from Oregon. This 2006 Pink Fiddle release marks the first time in 18 years that I've married my Oregon and Santa Barbara County grapes!*

*The result is a deliciously dry, seductively supple, fantastically fruity and still slightly naughty Rosé of Pinot Noir! Perhaps Pinkie's more serious side of balance, structure, red plum and raspberry notes hails from the Oregon fruit, while the heady aromas, brilliant color, wild strawberry and spicy nuances bring that California attitude to the blend?!*

*Kathy Joseph*  
Winemaker

## THE VINEYARDS & VINTAGE

- 2006 was a fabulous growing season, with gorgeous quality fruit picked to order. Yields at the estate Fiddlestix Vineyard were 30% lower than the previous year. Serendipitously, crop levels in Oregon were more plentiful than in 2005. And so, a plan for the 2006 Rosé was born!
- Fiddlestix fruit was hand harvested at night in the wee hours of October 11, 2006. Later that afternoon, Kathy was on a plane to Oregon to harvest the Alloro Pinot Noir as a "first off" on October 12. Ripe grapes were immediately placed into a refrigerated truck for transport to the winery in Lompoc.
- Not only a marriage of **Chehalem Mountains** (Ore.) and **Sta. Rita Hills** (Ca.) appellations, 2006 Pink Fiddle blends the classic Pommard clone with the Dijon clone 667.
- Both vineyards are gardened rather than farmed, with meticulous attention paid to each vine and cluster. Harvested by hand at the perfect moment of ripeness.



## THE WINE

- **Foot stomped** to a Chicago boogie-woogie by Kathy's parents, cold soaked to extract color and flavor and then **whole cluster pressed** for **just the right amount** of skin contact and tannins!
- **Designed from start to finish to be a Rosé.** This is not a saignée (a juice bleed by-product in red winemaking); the entire Pinot Noir grape cluster is pressed to add complexity and character to the wine.
- A rosy pink hue invites a swirl, which unleashes aromas of rose petal and wild strawberry. A crisp, zingy texture perks up the palate before releasing an explosion of exotic guava, pomegranate and (of course) passionfruit!
- A smaller than normal production of **only 600 cases**, released as always, with a flourish and in time for Valentines Day. Bottled in screwtop to preserve freshness and as a reminder to enjoy in its youth. Serve well chilled.